

LUNCH MENU

GRAZING

JUMBO LUMP CRAB CAKES ^{18.}

SPICY REMOULADE

**SUSHI TUNA ^{19.}

ON CRISPY WONTONS W/ AVOCADO | ASIAN SLAW | WASABI

THAI STEAK STICKS ^{17.}

CHILI RUB | SPICY PEANUT SAUCE | COOL CUCUMBER SALAD

FRENCH ONION SOUP ^{13.}

JARLSBERG CRUST

SHRIMP COCKTAIL ^{21.}

SERVED CHILLED W/ COCKTAIL SAUCE

ASIAGO GARLIC BREAD ^{12.}

DRIPPING WITH ASIAGO CHEESE | MARINARA SAUCE FOR DIPPING

GF JUMBO WINGS ^{18.}

BUFFALO BBQ ASIAN HOT SALT & VINEGAR "PAINTED" W/ ALL THE SAUCES

BRAISED PORK BELLY

BAO BUN ^{17.}

HOISIN | PICKLED ONION & CUCUMBER

CALAMARI ^{18.}

CHIPOTLE REMOULADE | MARINARA

GF MUSSELS ^{17.}

GARLICKY & SIZZLING IN AN IRON SKILLET

FRIED MOZZARELLA ^{13.}

HOMEMADE MARINARA

3 BEAN NACHOS

PICO DE GALLO | SOUR CREAM | GUACAMOLE | SHREDDED CHICKEN ^{18.} | BUFFALO CHICKEN ^{18.} | PAINTED CHICKEN ^{18.} | VEGETARIAN ^{15.} | BBQ PULLED PORK ^{18.} | STEAK NACHOS ^{21.} | SHRIMP ^{21.}

GF GUACAMOLE BOWL ^{18.}

HOUSE GUACAMOLE | CRISPY CORN TORTILLAS

SALADS

SALADS ALSO AVAILABLE AS A WRAP ADD \$2

*ADD TUNA ^{19.} ADD CHICKEN ^{11.} ADD SHRIMP ^{15.} *ADD PRIME STEAK ^{19.} ADD LOBSTER TAIL ^{29.}

SUMMER PANZANELLA SALAD ^{18.}

HEIRLOOM TOMATO | KALAMATA OLIVES | RED ONION | GOAT CHEESE | CAPERS | BABY ARUGULA | MESCLUN MIX | GARLIC CROUTON | CREAMY MUSTARD VINAIGRETTE

GF ROASTED BEET & GOAT CHEESE ^{17.}

BABY ARUGULA | BALSAMIC REDUCTION

GF CHOPPED SALAD ^{17.}

MESCLUN GREENS | LENTILS | TOMATOES | CARROTS | ONIONS | GORGONZOLA | RED WINE VINAIGRETTE

CAESAR ^{17.}

HEARTS OF ROMAINE | SHAVED REGGIANO | GARLIC CROUTONS

GF THE FAMOUS COBB SALAD ^{17.}

CHOPPED ROMAINE | CHICKEN | AVOCADO | BACON | CHEDDAR | TOMATOES | BOILED EGG | VINAIGRETTE

GF MANGO AVOCADO PECAN GOAT CHEESE SALAD ^{17.}

BABY SPINACH | RED WINE VINAIGRETTE

GF HOUSE WEDGE SALAD ^{17.}

ICEBERG LETTUCE | CRISPY BACON | HEIRLOOM TOMATO | RED ONION | CREAMY GORGONZOLA | BACON FAT VINAIGRETTE

GF GRILLED WATERMELON QUINOA SALAD ^{17.}

RED QUINOA | GRILLED WATERMELON | FETA CHEESE | ARUGULA | POMEGRANATE VINAIGRETTE | BALSAMIC REDUCTION

CHOMP

ALL SANDWICHES SERVED WITH A PICKLE & CHOICE OF HOUSE CUT FRIES | SWEET POTATO FRIES | COLE SLAW | POTATO SALAD

PEACH & CHICKEN QUESADILLAS ^{19.}

GORGONZOLA CHEESE | BALSAMIC REDUCTION | ARUGULA | PESTO

*PRIME STEAK SANDWICH ^{27.}

MARINATED STRIP LOIN | FRIED ONIONS | MOZZARELLA CHEESE | GARLIC CIABATTA

*AHI TUNA BLT ^{31.}

BLACKENED AHI TUNA | BACON | LETTUCE | TOMATO | AVOCADO | CILANTRO AIOLI | BRIOCHE

BUFFALO CHICKEN GRILLED CHEESE ^{21.}

FRIED BUFFALO CHICKEN | TOMATOES | 3 CHEESES | BLEU CHEESE DIPPING SAUCE

BBQ PULLED PORK SANDWICH ^{16.}

FRIED ONIONS | JALAPENOS | BRIOCHE BUN

CHICKEN CLUB ^{16.}

CHOICE OF GRILLED / BLACKENED / FRIED BACON | LETTUCE | TOMATO | ONION

QUESADILLAS

CHEDDAR JACK ^{14.} CHICKEN ^{16.} SHRIMP ^{19.} STEAK ^{17.} BBQ PULLED PORK ^{15.}

PICO DE GALLO | SOUR CREAM | TORTILLA CHIPS

MEATLOAF SANDWICH ^{23.}

COUNTRY-STYLE MEATLOAF | JUS | MELTED MOZZARELLA | ON A TOASTED HERO

BURGERS

SERVED WITH A PICKLE & CHOICE OF HOUSE CUT FRIES | SWEET POTATO FRIES | COLE SLAW | POTATO SALAD

*THE BETTER'OLE BURGER - MARINATED OR SEASONED ^{19.}

VEGGIE BURGER ^{15.}

ADD \$1.50 EACH

CHEDDAR AMERICAN BLEU SWISS GOAT CHEESE FETA MOZZARELLA
BACON AVOCADO SAUTÉED ONIONS FRIED ONIONS CHILI MUSHROOMS PULLED PORK JALAPENOS

*THE FRIDA KAHLO ^{21.}

BLACKENED BURGER | GUACAMOLE | PICO DE GALLO | CHIPOTLE MAYO | CHEDDAR | MONTEREY JACK

*THE DIEGO RIVERA ^{21.}

BLACKENED BURGER | JACK CHEESE | FRIED JALAPENOS | CHARRED CORN SALSA | PULLED PORK | CILANTRO AIOLI

*THE FRANCIS BACON ^{21.}

SAUTÉED ONIONS | MUSHROOMS | BACON | HORSERADISH SAUCE

*THE ANDY WARHOL ^{21.}

SEASONED BURGER | MOZZARELLA CHEESE | SHRIMP SCAMPI | CHIPOTLE MAYO

*THE NORMAN ROCKWELL

DOUBLE SMASH BURGER | BBQ PORK BELLY | AMERICAN CHEESE | LETTUCE & TOMATO | SPECIAL SAUCE

*THE GEORGIA O'KEEFFE ^{21.}

MARINATED BURGER | SWISS | BACON | FRIED ONIONS

LUNCH PLATES

PERSONAL GRILLED PIZZAS:

WHITE PIZZA ^{16.}

ROASTED GARLIC | RICOTTA | MOZZARELLA | BLEU CHEESE CRUMBLES | TRUFFLE OIL | CRISPY ARUGULA

MARGHERITA PIZZA ^{15.}

TOMATO SAUCE | FRESH BASIL | FRESH MOZZARELLA | ROASTED GARLIC

SWEET HEAT PIZZA ^{17.}

HOUSE MARINARA | SOPPRESATTA | FRESH MOZZ | SPICY HONEY DRIZZLE |

FRESH MAHI-MAHI FISH TACOS ^{29.} CHOICE OF

PANKO CRUSTED FRIED / BLACKENED / GRILLED | SERVED WITH RICE & BEANS TOPPED WITH GUACAMOLE | PICO DE GALLO | CHIPOTLE SAUCE [ALSO AVAILABLE VEGETARIAN WITH BEETS ^{16.}]

THE DRAGON BOWL ^{25.}

ADD CHICKEN ^{9.} ADD SHRIMP ^{13.} ADD LOBSTER TAIL ^{25.} BROWN RICE STIR-FRY | MUSHROOMS | MIXED LOCAL VEGGIES | SRIRACHA SAUCE | SOY SAUCE

GF COLOMBIAN ½ CHICKEN PLATTER ^{28.}

GRILLED ½ CHICKEN | BLACK BEANS | YELLOW RICE | HOUSE MADE FRIED GREEN PLANTAIN

LETTUCE WRAPS ^{23.}

CHICKEN | PEPPERS | ZUCCHINI | ONIONS SAUTÉED IN A HOISIN SAUCE | BIB LETTUCE | JULIENNED CARROTS | PICKLED ONIONS | CUCUMBERS | PEANUT | SRIRACHA SAUCES FOR DIPPING

GF ARROZ CON POLLO ^{27.}

ADD SHRIMP ^{15.} ADD LOBSTER TAIL ^{29.} THE CLASSIC LATIN CHICKEN DISH W/ CHORIZO SAUSAGE | BLACK BEANS | YELLOW RICE | PEAS | CARROTS | CORN

A SIMPLE LINGUINE ^{25.}

ADD CHICKEN ^{11.} SHRIMP ^{15.} LOBSTER TAIL ^{29.} BABY HEIRLOOM TOMATOES | MOZZARELLA | BASIL | GARLIC & OIL

*MARINATED SKIRT STEAK ^{38.}

HOUSE FRIES | MIXED VEGGIES

FAJITAS

CHICKEN ^{21.} SHRIMP ^{23.} STEAK ^{26.}

PEPPERS | ONIONS | GUACAMOLE | PICO DE GALLO | YELLOW RICE

*THIS MENU ITEM MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH, OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. **BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY** ** RAW GF GLUTEN FREE

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE GUESTS

DUE TO AN INCREASE IN CREDIT RATES, THERE WILL BE A CONVENIENCE FEE FOR ALL CREDIT TRANSACTIONS.

WE DO NOT PROFIT FROM THIS FEE, THE FEE IS TAKEN BY THE CREDIT CARD COMPANY. ALL GRATUITIES PAID IN CASH WOULD BE GREATLY APPRECIATED. THANK YOU

BRUNCH

Served Saturday & Sunday 11am-3pm

OMELETTES 17. GF

ADD LOBSTER 29. ADD SHRIMP 15.

CHOICE OF COUNTRY STYLE POTATOES OR A SIMPLE SALAD

PRIMAVERA	BIG WEST	MEDITERRANEAN
CHORIZO	BELL PEPPER	SPINACH & BASIL
JALAPENOS	WHITE ONION	BABY HEIRLOOM
FRESH CILANTRO	GROUND SAUSAGE	TOMATO & RED ONION
QUESO FRESCO	ROASTED MUSHROOMS	FETA
SALSA VERDE	AMERICAN CHEESE	AVOCADO

*BREAKFAST PIZZA 17.

FLATBREAD PIZZA TOPPED W/ 2 EGGS OVER EASY | PROSCIUTTO | FRESH MOZZARELLA | ROASTED TOMATOES | ARUGULA

*EGGS BENEDICT 16.

ENGLISH MUFFIN | TWO POACHED EGGS | CANADIAN BACON | HOLLANDAISE SAUCE SERVED W/ COUNTRY STYLE POTATOES

FRENCH TOAST 16.

WHIPPED CREAM | STRAWBERRIES | MAPLE SYRUP

PANCAKES 15.

PLAIN	PECAN	BANANA PECAN
STRAWBERRY	BANANA	APPLE CINNAMON
CHOCOLATE CHIP	WALNUT	S'MORES

*EGGS FLORENTINE 16. GF

ENGLISH MUFFIN TOPPED W/ SPINACH | FETA CHEESE | POACHED EGGS | HOLLANDAISE SAUCE SERVED W/ COUNTRY STYLE POTATOES

*CRAB CAKE BENEDICT 23.

TWO CRAB CAKES TOPPED W/ POACHED EGGS | HOLLANDAISE SAUCE SERVED W/ COUNTRY STYLE POTATOES

*HUEVOS RANCHEROS 16. GF

SUNNY SIDE EGGS

CRISPY CORN TORTILLAS | JALAPENO AVOCADO SAUCE | QUESO FRESCO | PICO DE GALLO
BLACK BEANS | SLICED AVOCADO SERVED W/ COUNTRY STYLE POTATOES

*STEAK & EGGS 25. GF

EGGS OVER EASY | PRIME STRIP LOIN STEAK | HOLLANDAISE | GRILLED ASPARAGUS | COUNTRY STYLE POTATOES

*COUNTRY STYLE CORNED BEEF HASH & EGGS 19. GF

TWO EGGS OVER EASY SERVED W/
CRISPY CORNED BEEF | BELL PEPPERS | ONIONS | POTATOES | IN A SIZZLING SKILLET

ACAI JAR 11. GF

ACAI PUREE | BLUEBERRIES | STRAWBERRIES | BANANA | GRANOLA | COCONUT | PEANUT BUTTER

ORANGE PECAN FRENCH TOAST 17.

WHIPPED CREAM | MAPLE SYRUP

CLASSIC BURRITO 17.

SCRAMBLED EGGS | CHORIZO | RICE | BEANS | JALAPENOS | AVOCADO
TOPPED W/ CHEDDAR CHEESE SERVED W/ COUNTRY STYLE POTATOES

SIDE OF BACON \$3

SIDE OF SAUSAGE \$4

COUNTRY STYLE POTATOES \$5

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